



Mother's Day 2019
31 March - 11:30-16:00/17:30-21:00

45 pp

Amuse bouche and welcome drink

Entrée

Roast asparagus, koji marinated salmon, onsen egg and hollandaise

Steak Tartare, edamame, black sesame and quail egg

Grains and greens salad with honey, soy and ginger dressing

HG Walter beef tataki, onion ponzu and garlic crisps

Plat Principal

Whole plaice, jersey royale, samphire and yuzu beurre meuniere

Houjicha-smoked Spring lamb, purple sprouting broccoli, baby carrot, pan jus

Wild nettle risotto, pecorino sardo, crispy golden enoki, tofu eel (v)

Grilled 8oz ribeye steak, spinach, dauphinois and shiitake sauce (sup 2.5)

Dessert & Fromage

Raspberry mousse cake, salted pickled sakura leaf

Rhubarb and matcha crumble, vanilla ice cream

Nougat parfait, satsuma coulis

French Cheese selection, homemade chutney

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#bistromirey #mothersday #sw6bistro

We use fresh ingredients and some dishes may be replaced due to the availability of the products.

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Game dishes may contain shots. If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes.